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CLAIMS

1. A process for the preparation of an edible sugary solution containing floral material, consisting in the following steps:

5 a. harvesting fresh floral material cultivated with cultivation techniques suitable for the production of material that can be intended for human nutrition;

b. fragmenting said floral material and introducing it in an edible sugary solution;

10 c. pasteurising said solution by heating said solution for a period of time ranging from 10 to 20 min at a temperature ranging from about 70°C to about 90°C and rapidly cooling said solution at a temperature ranging from about 10°C to about 0°C.

15 2. The process according to claim 1, wherein the floral material harvested in step a. is cultivated with organic farming techniques.

3. The process according to claim 1, wherein the floral material harvested in step a. is cultivated with techniques useful in the horticultural field.

20 4. The process according to any one of the claims 1 to 3, wherein said floral material is harvested when the first petals are completely extended and the full unfolding of the blossom begins.

25 5. The process according to any one of the claims 1 to 3, wherein said floral material is harvested at full unfolding of the flowers and the petals first unfolded are discarded prior to proceeding with step b..

30 6. The process according to any one of the claims 1 to 5, wherein said floral material is harvested in late spring or early autumn.

7. The process according to any one of the claims 1 to 6, wherein said floral material comprises tips or petals or whole flowers or flower parts.

35 8. The process according to any one of the claims 1 to 7, wherein in said sugary solution there are added, in step b., one or more aromas, natural and/or non-

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natural.

9. The process according to any one of the claims 1 to 8, wherein said pasteurising is carried out by heating for a time of about 15 min at a temperature of about 80°C and cooling at a temperature of about 4°C.

10. The process according to any one of the claims 1 to 9, comprising, after step c. a further step d. of processing said solution, in case together with further ingredients, to obtain confectionery products.

11. The process according to claim 10, wherein said ingredients comprise food preservatives and, optionally, one or more aromas natural and/or non-natural.

12. The edible sugary solution containing floral material obtainable with the process of the claims 1 to 9.

13. The use of the solution according to claim 12, for the manufacture of confectionery products containing floral material, optionally in conjunction with one or more aromas, natural and/or non-natural, food ingredients and excipients.

14. The use according to claim 13, wherein the confectionery products containing floral material are jellies, candies or toffees, lollipops, jams, marmalades, chocolates, biscuits, wafers, snacks, sweets, candy grains for cakes, ice creams, water ices, sorbets, puddings, creams, candy floss, liquorices, chewing gums, syrups for beverages, beverages, yoghurts, milk-based products, fresh or seasoned cheeses.

15. The confectionery products obtainable from the process according to claims 10 or 11.

16. The products according to claim 15, like jellies, candies or toffees, lollipops, jams, marmalades, chocolates, biscuits, wafers, snacks, sweets, candy grains for cakes, ice creams, water ices, sorbets, puddings, creams, candy floss, liquorices, chewing gums, syrups for beverages, beverages, yoghurts, milk-based products, fresh or seasoned cheeses.

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17. The confectionery products containing floral material comprising the edible sugary solution of claim 12, optionally in conjunction with one or more aromas, natural and/or non-natural, food ingredients and
5 excipients.

18. The products according to claim 17, like jellies, candies or toffees, lollipops, jams, marmalades, chocolates, biscuits, wafers, snacks, sweets, candy grains for cakes, ice creams, water ices, sorbets,
10 puddings, creams, candy floss, liquorices, chewing gums, syrups for beverages, beverages, yoghurts, milk-based products, fresh or seasoned cheeses.